Sausage: Raw Material Selection Factors

Raw Material Selection Criteria

Considerations:

- Finished Product Standard of Identity*
- Fat content (flavor/texture)
- Lean content (texture/bind)
- Microbial counts (spoilage)
- Color (appearance)
- Temperature (appearance/spoilage)

*Determines what a product must contain to be marketed under a certain name (Labeling-Policy-Book.pdf (usda.gov)).

Functionality questions relative to final product attribute goals:

- What functional purpose will the raw material serve?
- What is the raw material's ability to bind:
 - · Fat?
 - · Protein?
 - · Water?

Product Development

Sausage Type In compliance with the

Standard of Identity? Emulsified/coarse?

Natural/synthetic casing?

Water, Fat & Protein **Binding Strength**

Intermediate

Beef & Pork Cheek & Head Meat Beef Flanks, Plates, Navels & Shanks **Beef Trimmings** Regular Pork (50%) Hearts

High

Bull & Cow Meat Beef Chucks & Rounds **Boneless Pork Shoulders** Lean Trim Breast/Thigh (w/o skin)

Low

Tongue Trim

Pork Jowls

Head Meat

Beef Briskets Weasand Meat **Mechanically Deboned Poultry** Giblet Meat Hanging Tender

Filler Ox Lips Pork Stomachs

Skin, Snouts, Lips Livers Backfat Tripe Spleen

Connective Tissue

Animal Science

TEXAS A&M UNIVERSITY

This resource edited by Wes Osburn, Ph.D., Texas A&M University

Classification

Uncured or cured? Fresh or cooked? Fermented or acidulated?

Raw Material

Beef, pork, lamb, or poultry? Fat/lean ratio?



